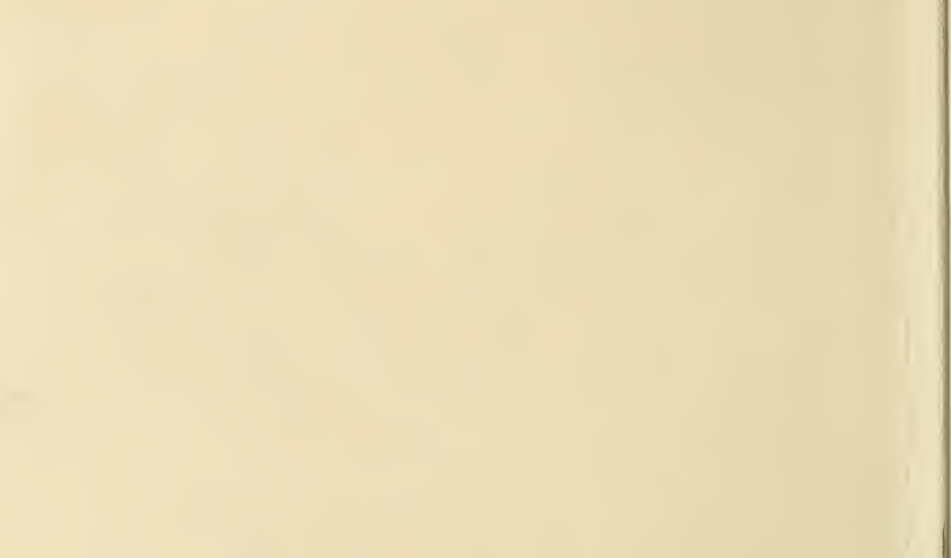


## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



## CONSUMER TIPS

## MEAT GRADES

### GUIDE TO BUYING

1. Look for quality grades on all beef, veal, lamb & mutton you buy; if not visible, ask to see grade stamped on larger piece from which your cut was removed.
2. A "U. S." grade means meat was Federally inspected, graded & stamped by officials of U.S. Dept. of Agriculture; stamp is repeated in long purple ribbon running entire length of carcass; appears on each retail cut you buy.
3. An A, B, or C grade means the meat was graded & stamped by a slaughterer; one stamp required on each wholesale cut.
4. Always compare price-per-grade on ceiling price list with price and grade of meat you buy.
5. Round purple stamp on meat saying "U.S. Inspected" means meat was approved for food by Federal Officials.
6. Slaughter permit number must be on all meat not Federally inspected.

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KIND OF MEAT

DEPT. OF AG. GRADES    EQUIVALENT GRADES

Beef, veal, lamb;	U. S. CHOICE.....	AA
Beef, veal, lamb:	U. S. GOOD.....	A
Beef, veal, lamb:	U. S. COMMERCIAL.....	B
Beef, veal: .....	U. S. UTILITY.....	C
Lamb: .....	U. S. CULL.....	C
Beef: .....	U. S. CUTTERS.....	D
Beef: .....	U. S. CANNERS.....	D
Veal: .....	U. S. CULL.....	D
Mutton: .....	U. S. CHOICE.....	S
Mutton: .....	U. S. GOOD.....	S
Mutton: .....	U. S. COMMERCIAL.....	M
Mutton: .....	U. S. UTILITY.....	R

(Quality standards for both grading systems are the same)

Information from Food Distribution Administration, USDA

Listen to CONSUMER TIME - NBC Saturdays, 12:15 EWT CT-108

